EQUIPMENT AVANTCO

User Manual

Panini Grills

CE

Models: P80, P82

11/2010

Please read and keep these instructions. Indoor use only.

User Manual

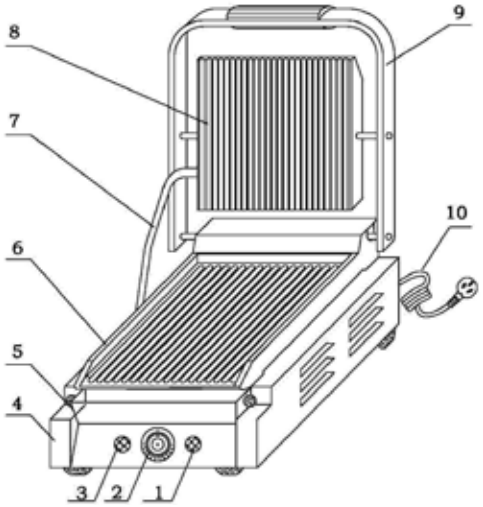
Thank you for purchasing and using our Panini/Sandwich Grill. To make best use of this product and avoid damage and injury, please read this manual carefully before using the machine, and keep it handy for future reference. The Sandwich Grill design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The grill temperature can be easily adjusted to suit cooking requirements, and, while mainly used for sandwich grilling, the grill may be used for other foods.

WARNING: Any modifications or incorrect installation, unauthorized adjustments or maintenance by unauthorized personnel may result in property loss or injury. Please contact the supplier for any
necessary adjustment or repair, which should only be done by trained professionals.

CAUTION: For your safety, do not place or store any flammable liquid or gas items near the sandwich grill.

WARNING: This equipment must be connected to a grounded power outlet for your safety.

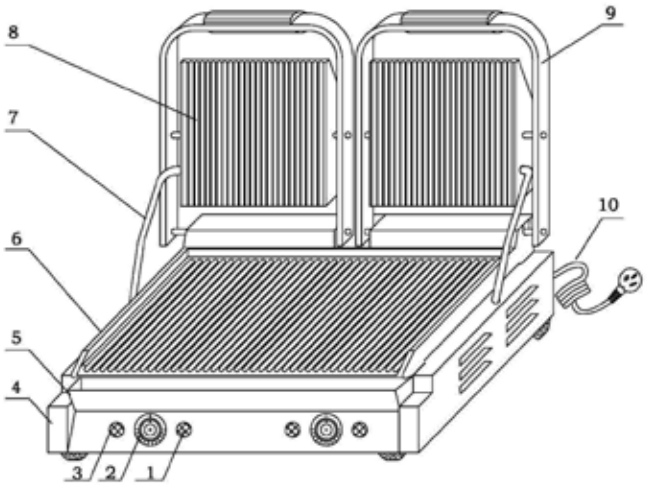
External Structure & Parts List



Single Grill

Models: P80

1. Power Indicator
2. On/Off switch & temperature control
3. Heating cycle indicator
4. Lower body
5. Grease collector
6. Lower grill
7. Feed wire protective tube
8. Upper grill
9. Handle
10. Power supply cord
11. Rubber feet



Double Grill

Models: P82

1. Power Indicator
2. On/Off switch & temperature control
3. Heating cycle indicator
4. Lower body
5. Grease collector
6. Lower grill
7. Feed wire protective tube
8. Upper grill
9. Handle
10. Power supply cord
11. Rubber feet

Notes

1. This product is intended for commercial use only.
2. Do not disassemble or modify the machine.
3. Lift the upper grill assembly smoothly; jerking it up may cause damage or injury.
4. Before cleaning, disconnect power and allow machine to cool.
5. Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
6. To avoid damage, do not jam materials onto the grill or place heavy objects there.
7. When the machine is in use, the body and grill plates are hot, and will cause burns if touched.
8. Do not use an ungrounded power supply cord.

Cautions

1. It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.
2. Avoid damaging the controls or grill surfaces with sharp or heavy objects.
3. Turn off power after daily use.
4. Do not use the machine with a damaged power cord.
5. Any internal repair or maintenance should be performed by a factory authorized repair technician.

Important Features

1. Convenient independent temperature controls are easy to set and may result in overall power savings (double unit).
2. Grill temperatures may be set for different uses at the same time (double unit).
3. External shell and grease collector tray are stainless steel.
4. The grills are designed to be easy to use and maintain.

User Manual

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Specifications

	Single Panini Grill	Double Sandwich Grill
Model Number	P80	P82
Voltage	120V, 60 Hz	120V, 60 Hz
Power	1.75 Kw	2x1.75 Kw
Temp. Controls	1	2
Temp. Range	120 F - 570 F	120 F- 570 F
Upper Grill (overall)	13"x 8 3/4"	8 7/16"x 16 7/8"
Lower Grill	13"x 8 3/4"	9 1/16"x 18 3/16"
Overall Size	17"x 12"x 10"	22 7/16"x 15 9/16"x 8 1/4"

Notes

1. This machine is intended for use at 120V 60 Hz only.
2. A suitable circuit protector (fuse, circuit breaker, etc.) should be located near the machine.
3. Be certain cable is properly connected to voltage source.
4. Do not place any hard objects on the grill. Do not slam the grill closed.
5. Recommended temperature range for normal use is 392°-482° F.
6. The machine is intended for use where room temperature is below 113°F and humidity below 85%.
7. Do not use caustic or abrasive products for cleaning.

Operating Instructions

1. Be sure power cord is properly connected to a proper source (120V, 60 Hz)

2. Power indicator should indicate power available (light on).

3. Set to desired temperature (heating indicator will come on). Warm-up time is approximately 7-8 minutes. Heating indicator will cycle at set temperature.

4. When set temperature is reached, lift top grill, using black handle, and lightly grease grill plates with vegetable oil. Place food on grill and lightly press handle down. Excess oil will collect in the grease collection tray. Remove food when cooked. The heating elements will automatically cycle as needed.

5. Turn machine off when no longer needed and unplug from power source.

Instructions for First Time Use

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquifies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill

Cleaning and Maintenance

1. Disconnect machine before cleaning and allow to cool.

2. Use only a damp towel with non-corrosive cleaner. Do not immerse or flush with water.

3. Wipe down outside surface to remove any soil.

4. Store in a dry clean area when not in use.

NOBLE CHEMICAL INC. FORMULA-D

Attack tough grease, oil, and carbon with this ready to use carboninzer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.

Troubleshooting

Problem	Possible Cause	Action
Grill plates do not heat even though power indicators are lit.	Defective controller	Replace controller
	Defective heater(s)	Replace heater(s)
Temperature can not be controlled.	Defective controller	Replace controller
Heating appears normal but power indicators are not lit.	Defective indicator(s)	Replace
No action when power is turned on.	Defective fuse or open circuit breaker	Replace fuse or reset circuit breaker

Do not use the machine if any of the above occur.

Any troubleshooting corrections should be performed by a qualified technician.

Daily Check

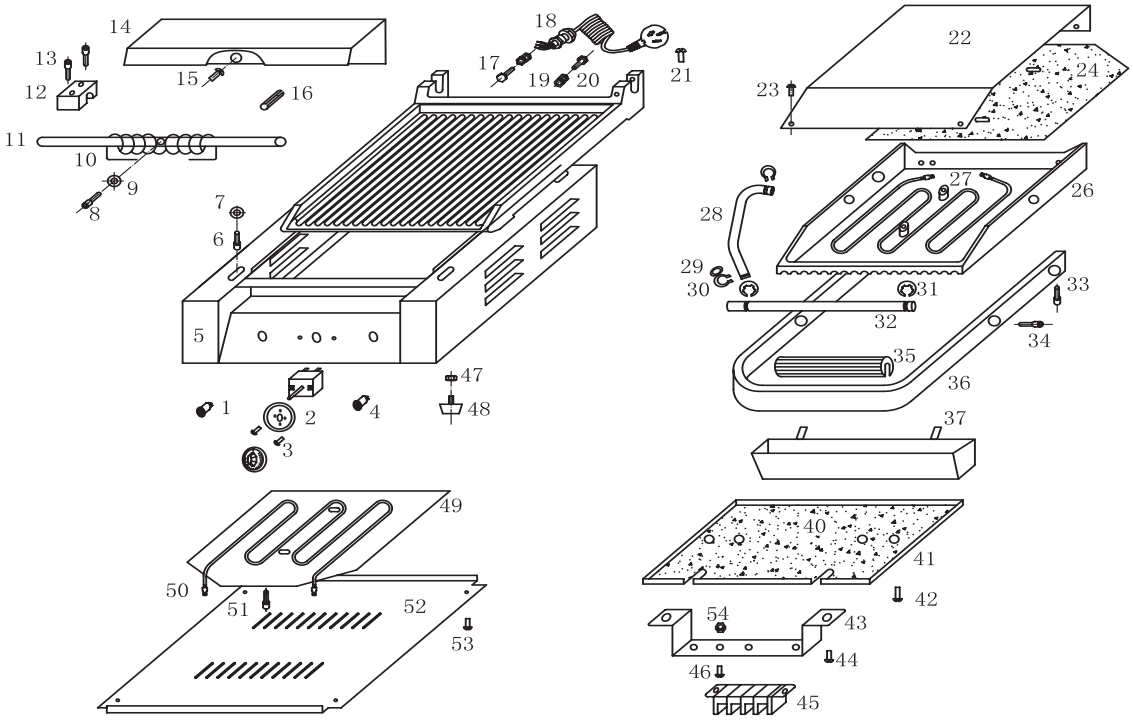
Before using the machine, visually inspect for any signs of damage or frayed power cord.

Be certain machine is on a level countertop.

After turning it on, check for anything unusual before you use it.

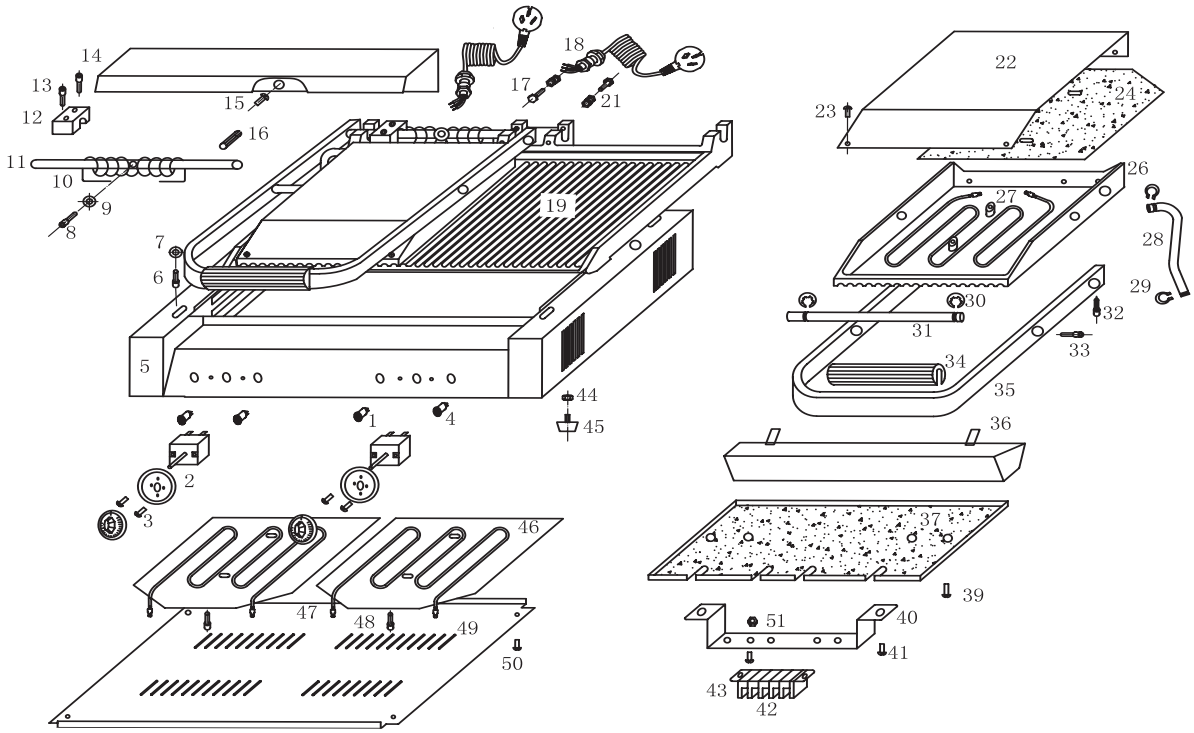
Inspect the machine every day before using.

If there is any question about operation, do not use.



Parts List Single Grill

1. Power Light
2. Temperature Control with Switch
3. Screw M4x6
4. Heating Cycle Indicator
5. Lower Case
6. Internal Wrenching Screw M6x10
7. Flat Washer
8. Internal Wrenching Screw M5x25
9. Flat Spacer
10. Torsion Spring 35. Handle
11. Rear Shaft
12. Shaft Retainer
13. Internal Wrenching Screw M6x40
14. Rear Upper Cover
15. Slotted Screw M4x8
16. Spring Pin
17. Ground Screw M6x15
18. Power Cord
19. Lower Grill
20. Upper Grill Cover
21. Slotted Screw M4x8
22. Top Cover
23. Slotted Screw M4x8
24. Upper Insulator
52. Bottom Cover
54. Hex Nut M6
26. Upper Platen
27. Upper Heater
28. Wiring Guide Tube
29. Wiring Guide Tube Stop
30. Guide Tube Retainer
31. Retaining Ring
32. Upper Platen Shaft
33. Internal Wrenching Screw M6x8
34. Internal Wrenching Screw M6x8
35. Handle Frame
36. Grease Collector
37. Oil Tray
40. Bottom Insulator
41. Bottom Pan
42. Slotted Screw M4x8
43. Barrier Strip Mounting Plate
44. Slotted Screw M4x8
45. Ceramic Terminal Board
46. Hex Head Screw M6x20
47. Hex Nut M4
48. Rubber Foot
49. Rubber Heater Pressure Plate
50. Bottom Heater
51. Internal Wrenching Screw M6x8
53. Phillips Head Screw M4x8



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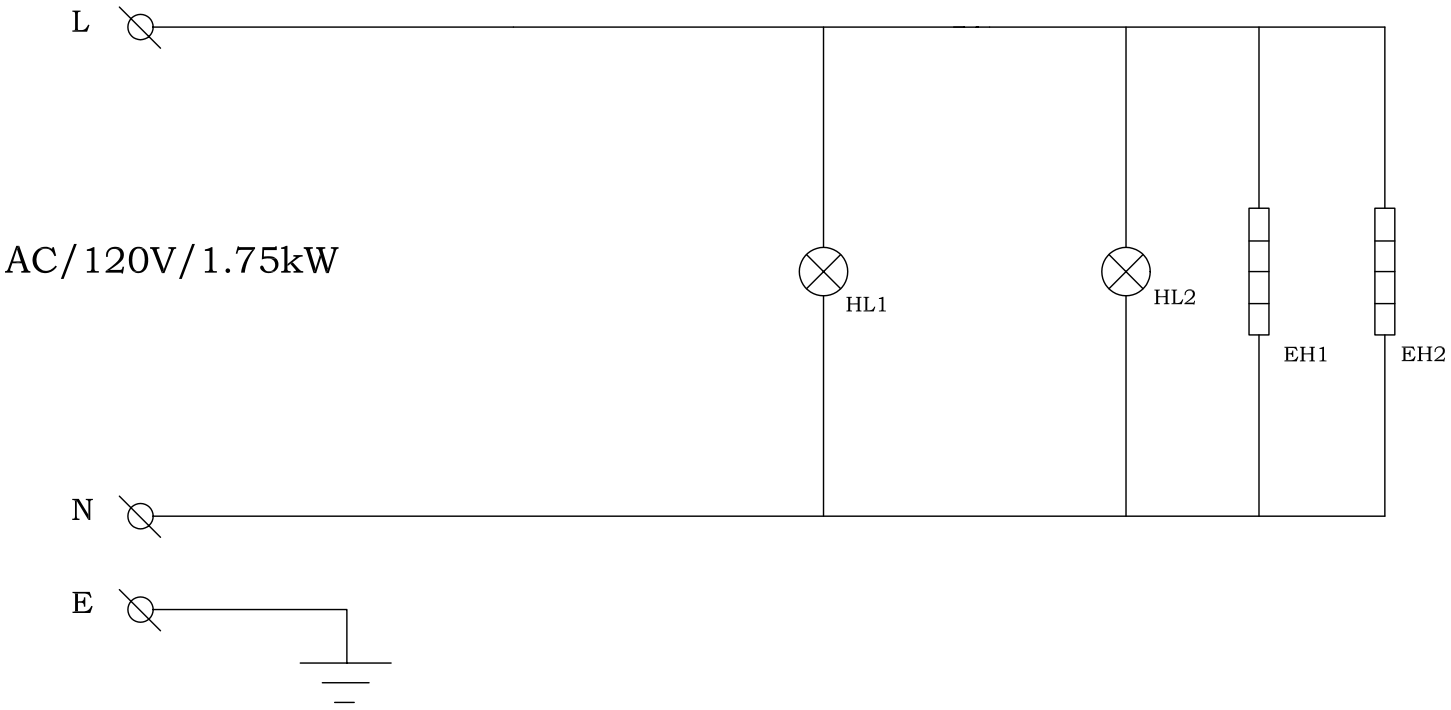
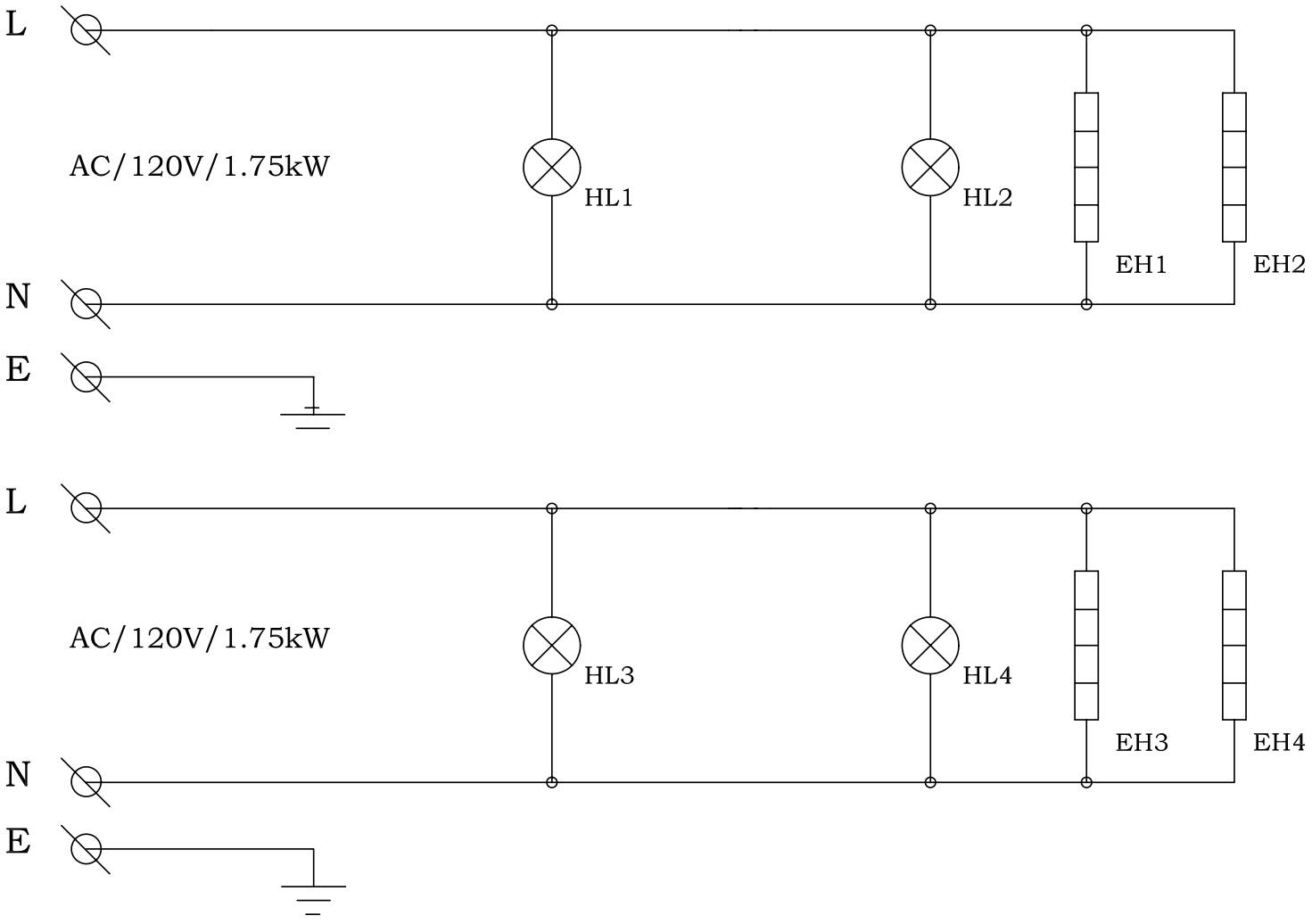


EH1-EH2 ——— Heating element
HL1 ——— Power indicator
HL2 ——— Heating indicator



EH1-EH4 ——— Heating element
HL1-HL3 ——— Power indicator
HL2-HL4 ——— Heating indicator